

# In the Realm of the Feminine

## HERE KIDDIES SMILE IN KEWPIE STYLE



HERE they are! A whole row of them smiling and cute as those Kewpie dolls. Unlike the Kewpies, these kiddies are dressed in something besides a smock. No matter where the kiddies vacation is played out the mountains, in the country, by the sea, or quietly at home, these are the suits and dresses the kiddies will wear.

The quaint Kate Greenaway clothes for both boys and girls are favored again by kiddie fashion. The shy little chap at the extreme left is clothed in one of them. The tiny blouse is made of white lawn, ruffled, as to collar and bosom and cuffs, while the little white skirt features a ruffled buttoned to the waist. The skirt is made of a soft, light material, and the bottom of the trousers to make the little man's feet look.

The pretty little maiden next to him also is dressed according to the Kate Greenaway idea. The high waist line and puffed sleeves of hand embroidered white is particularly charming for a girl's gown. The short skirt is held in place by a cord of tulle, the

square cut neck is outlined by a banding of fine hand embroidery.

The boy next to the Kate Greenaway maiden is attired in one of the popular blouse-gowns. For the wee lot these gowns are used quite as much as the Kate Greenaway models. As pictured here it was built of figured batiste trimmed with real valenciennes edging. The tiny skirt is cut on the bias and ripples prettily from under the overhanging blouse. There is a dash of tulle to match the pink roses in the material, and the white socks are also pink striped. The pretty little hat is made of pink tulle and flares

out in the back like a fireman's helmet. The crown is softly gathered, and the band around it is prettily finished by rosettes made of the silk.

The gown pictured next to the figured batiste is of pearl colored linen trimmed with old blue linen bands with a double cording of black. The belt, suspenders, collar and cuffs are of the blue. The suspenders are buttoned front and back with large white mother-of-pearl buttons. The skirt is attached to the long waist and is arranged in large box plaits.

Next comes an absolutely unique development of a boy's suit. The ma-

terial is of blue flannel. Blouse and trousers are buttoned together in Kate Greenaway fashion. With white col-

lar, cuffs and tie the suit is quite all right for any occasion, but with these things removed it resolves itself into a

perfectly good bathing suit. Such a suit would be invaluable at the seashore.

The last smiling kiddie in the row is wearing a somewhat modified Kate Greenaway frock. This gown is built of figured batiste. The kimono sleeves and yoke are eddy outlined with bands of valenciennes insertion and shaped ruffles of silk. The skirt seems a trifle scant, but some mothers like these severely plain skirts.

May Wilmoth

### "MAKE THE PUNISHMENT FIT THE CRIME."

WHATEVER reproach or privation we impose upon a child must be clearly connected with the offense. The child should always know just exactly why he is being punished. Moreover, the punishment should not be so long deferred that the child can lose the connection between his offense and the punishment.

Nothing that affects a child's health, such as interference with meals or with sleep, should be used as a punishment. Nor should useful work or study be discredited by being used as a means of punishment.

We must remember that punishment is like medicine. There is no one punishment that fits all cases or all children. Each case must be studied by itself, and the punishment must be made to fit the offense and also the offender.

## INCREASED USE OF THE BANANA

Today you can get more bananas for 10 cents than you could ten years ago, and better fruit at that. The banana is used to make breakfast foods—like the ordinary cereal, banana biscuits are now on the menu of many homes; banana vinegar is said to have many excellent qualities to recommend it; banana marmalade, banana prepared as a substitute for figs, raisins, grapes and currants are some of the other commercial articles which are rapidly making their way into everyday use in households.

In view of the importation of upward of \$4,000,000 bunches of bananas per annum, under the auspices of several powerful American corporations, subsidiary companies, equipped with laboratories, have been established in New York city and elsewhere, supplementing the efforts of the United States Government for the definite purpose of controlling the study of how to increase the value of the banana in new forms of foodstuffs.

**Banana Salad**—Bake as many bananas as required, one to each person. Halve and scoop out the centers. Fill with ground pecan nuts run through the meat chopper, or with peanut butter; lay on leaves of lettuce, and serve with mayonnaise. A palatable addition is cream cheese and English walnuts. Roll the cheese into balls placing half an English walnut on either side of each, and serve on the side of the salad plate.

**Baked Bananas**—Peel the skin from one side of as many bananas as required, and loosen it all around, but do not remove entirely. Then place them in a long baking dish. Dust them with sugar and bake for twenty minutes in a moderate oven. Make a sauce by mixing a teaspoonful of corn flour with a quarter of a cup of sugar. Heat the juice of three large oranges, add to the sugar and corn flour and cook till it thickens slightly.

**Banana Croquettes**—Peel the bananas.

cut into short lengths, round the cut edges, dip in beaten egg, roll in sifted crumbs and fry until tender and brown. Serve hot with any kind of roast meat.

**Gelatin of Bananas**—Make a lemon or an orange jelly, according to the rule for the kind of gelatin used. Mold this with sliced bananas only, or with oranges, white grapes, a few figs cut up, nuts, or any mixture liked. Turn out, and serve with whipped cream.

**Banana Shortcake**—When berries or fresh peaches are out of season, use sliced bananas between and on top of layers of shortcake. Add the fruit the moment before serving, as the heat will discolor the fruit if allowed to stand after slicing when uncooked.

**Spiced Bananas**—Stir gently thick slices of bananas in a syrup flavored with cinnamon, cloves and a very little mace.

**Banana Loaf**—Take a small loaf of sponge cake or angel food and cut a well in the center. Fill with sliced bananas and heap with whipped cream sweetened to taste.

**Banana Cake**—Bake a sponge cake or a plain cup cake in two layers. Just before serving, put freshly sliced bananas between and on top of the layers or cake. Cover the top thickly with whipped cream and serve at the table in wedge-shaped pieces.

**Banana Ice Cream**—One quart of cream. One cup of sugar, pulp of five or six bananas, juice of one lemon and a pinch of salt. Heat the cream with three-fourths of the sugar. Let it cool. Peel the bananas, split and remove the seeds and dark spots; rub through a sieve; add salt, lemon juice and a fourth of a cup of sugar. Mix with the chilled cream and freeze at once.

Four more cases of typhoid fever have been discovered in St. Anthony's Orphan Asylum at Arlington, N. J. This brings the total up to twenty-five.

## RECIPES TRIED AND FOUND VERY SUCCESSFUL BY WOMEN OF HONOLULU

Recipes recommended by Mrs. Charles Seal, of Galveston, Texas.

### LIVER PUDDING.

Three-quarters pound of calf's liver, 3/4 pound fresh pork fat, 5 anchovies, 2 tablespoonsful flour, 2 eggs, 1/2 pint milk, salt and pepper. Put liver through meat grinder four times and then once more with the other dry ingredients. Put in mold and set in oven one hour. Serve hot or cold.

### BAKED STUFFED EGGPLANT.

Cut an eggplant in half lengthwise. Remove seeds, scoop out flesh and run through chopper; add 1 onion chopped fine, put 1 spoonful of bacon fat in frying pan and fry eggplant about 20 minutes, stirring constantly. Take 1 1/2 as much soaked bread crumbs as you have eggplant mixture and add two eggs, salt, pepper and a few drops of Worcestershire sauce. Mix together and fill into shells. Sprinkle with bread crumbs. Dot with butter and bake 20 minutes.

### LEMON SPONGE CREAM.

Yolks of 3 eggs. Beat thoroughly; add one tumblerful sugar, beat till thick and creamy; juice and grated rind of one lemon. Dissolve one package minute gelatin in one cup hot water and add to above. Then add egg whites beaten stiff. Beat all together and turn into serving dish or molds.

### HOT OYSTER COCKTAIL.

Fill small ramekins with small oysters, seasoned and prepared with salt, catsup and Worcestershire sauce. Dot the tops with butter. Put in the oven to heat through. When ready to serve add a dash of lemon juice or serve with slices of lemon and bits of parsley.

### BAKED STUFFED EGG PLANT.

Put several oysters in large baking shells. Put a dash of Worcestershire

sauce, bits of butter and sprinkle a few bread crumbs over the top. Place in oven to brown. When ready to serve sprinkle chopped parsley and serve with lemon slices.

### BANANA FILLING.

Peel and slice bananas; add a little butter and sugar and set on slow fire to gently draw. Be careful not to burn. When softened remove and add a little lemon juice. Spread between layers of cake. Frost the outside with white frosting and flavor with vanilla.

Mrs. Eva Wallace, 26 years old, of Pasalic, N. J., was killed by falling from a window on the fourth floor of her home.

Indiana suffragists joined the cotton crusade by buying gloves, hosiery, dresses and other things in cotton.

### XMAS FOR BELGIUM

The Christmas Cheer Committee wish to announce that until New Year all contributions sent to Miss M. Catton, P. O. box 324, treasurer, will go direct to the starving children of Belgium.

It is hoped that many who would otherwise spend money on needless presents among relatives and friends will remember those of Belgium, who are in such dire need.

Cash boxes for the above fund are placed in the Honolulu drug stores. Island papers please copy.—Adv.

All Mexican chiefs are now subject to the orders of the Aguas Calientes convention, which at a stormy recent convention voted itself supreme authority of Mexico.

## CLOTH GOWNS ARE PROMINENT

Cloth gowns are a leading feature of the styles for the fall and winter season. It is said that more have been sold by the ready-to-wear shops than for several years. A particularly novel note is the combination of black silk with the dark shade of blue tete de negre, dark grays and greens in broadcloth, gabardine and serge.

This combination, like many other styles of the season, is a revival of the fashions of long ago, and it is recalled that the combination of black silk with navy blue wool goods was a favored style of the early eighties.

At that time the silk was used largely for sleeves, and the same note

is struck in this combination today, although the silk is also used in other ways.

Satin and faille seem to be the favored silks to use with the wool materials, but many of the lustrous silks are used, such as satin, charmeuse and crepe meteor. Chiffon taffeta comes in for a share of recognition in this connection, as it does everywhere in this season where silks are used.

This combination of black silk with colored wool materials will be welcomed as something "new," even if it is a revival of a favored style of years ago, and many smart frocks for evening and afternoon wear have already been shown.

## JOY TO BE FOUND IN BUSINESS

What does my position mean to me, and what do I bring to it every morning? are questions which conscientious business women are asking themselves. If they find a desire and opportunity in their work to put into practice every high and noble idea which they ever had; if they have an enduring satisfaction in doing their work well and are not in it just for the temporary gain; if they see in their positions the opportunity to do something to raise the standard of work and to make all business more ennobling by doing their own work as well as they can, whether the position, the surroundings and profits are to their liking, or whether they would have them different; if they find that they can bring to their work every morning a sense of joy and happiness to give out to others, then the answer is satisfactory.

Every high and noble thought expressed through work in the business world, through the painting of a beautiful picture or the composing of a sweet strain of music has its part in the helpfulness and uplifting of the world, and there rests upon every

woman who enters the business world not only the opportunity to serve but the responsibility.

There can be no real joy in business for the one who sees in it only the opportunity for monetary gain, who is in it for purely selfish purposes, for she considers it only the opportunity to pile up enough money so that she can some time in the dim future give up work, or use her position as a makeshift until something turns up to relieve her from the "drudgery," as work in the business world is sometimes called. The joy and happiness to be found in every position are not upon the one who has not felt the inspiration of service, the satisfaction of having a part in meeting the needs of the world, for the thought of true service is as noble as any business as to any other line of endeavor.

## RUG OR CARPET MOTH CLEARED

A very easy and effective way to get rid of moths in a rug or carpet is to write a long strip of cloth out of cold water, and lay down on the edge of the carpet. Moths work in the edge only, and 16 or 12 inches is far enough in. Iron it with a very hot iron, sending the steam down into every crevice and fold. This does away with any necessity for taking the carpet up to rid it of moths. This destroys all insects in the carpet.

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